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Honey Baked Ham

Servings: 1

1 (7 lb.) med. smoked pork

picnic

shoulder (bone in or out)

2 c sugar

1 c honey or brown sugar,

packed

1 (6 oz.) can frozen orange

juice

concentrate, thawed

1 ts whole cloves

Preparation : Make crosswise slits, 1/2 inch apart, halfway through ham to where knife touches bone. Place ham in deep bowl and barely cover with water. Stir in sugar. Soak at least 2 days in refrigerator. Drain. Place ham in roasting pan, lined with enough foil to wrap completely. Pour honey or brown sugar and orange juice all over pork. Stick cloves all over meat. Wrap tightly with foil. Bake at 200 degrees for 6 to 7 hours or until done, unwrapping and basting occasionally with honey mixture. Unwrap and bake at 450 degrees about 15 minutes for slightly crisp skin.

